

Southern Fried Shrimp Tacos with Crispy Jalapeños

Tommy and I enjoyed Cornmeal Crusted Southern Shrimp Tacos with Crispy Jalapeños paired with Tuscan Kitchen's Toscana Bianco. I absolutely love Toscana Bianco. It's a 50% Trebbiano and 50% Vermentino blend made especially for Tuscan Kitchen. And as great as this wine was, it was even better after the tacos. The spiciness of the crispy jalapeños made the wine have a creamy character that was absolutely fabulous. Can't recommend this pairing more highly!!!!

Serves 2

20 minutes to prepare

8 oz. medium shrimp with shells removed

1/4 cup yellow cornmeal

1/2 tsp. Cajun seasoning

3 oz. corn kernels

1.5 oz. buttermilk ranch dressing

4 oz. slaw mix

6 small flour tortillas

1 oz. queso fresco

1 oz. crispy jalapeños (to taste)

1. Pat shrimp dry.
2. In a mixing bowl, combine cornmeal and Cajun seasoning. Add shrimp and gently toss until shrimp is fully coated. Set aside.
3. In microwave safe mixing bowl, heat corn kernels for 30 seconds to 1 minute, until heated through. Add buttermilk ranch dressing and slaw mix and mix until combined. Set aside.
4. Line a plate with a paper towel. Place a large nonstick pan over medium-high heat. Heat 3 tablespoons of olive oil and then add shrimp to hot pan in single layer. Cook shrimp until browned and reaches a minimum internal temperature of 145 degrees, about 2-4 minutes per side. Remove shrimp to paper towel lined plate.
5. Wrap tortillas in damp paper towel and microwave until warm, 30-60 seconds.
6. Create tacos by filling tortillas with shrimp and ranch slaw and topping with queso fresco and crispy jalapeños to taste.

